

ENTRÉES / STARTERS

Garlic bread 3

Nocellona green olives 3

Soupe du jour / Soup of the day 4.5

Champignons et reblochon / Tartlette of wild mushrooms & Reblochon 7

truffle oil / caraway seeds / balsamic reduction

St-Jacques grillée / Grilled scallops wrapped in pancetta 12

roast butternut squash & thyme puree

Pâté du chef / Calves liver, foie gras & pancetta terrine 9

spicy pear chutney / toasted brioche

Salade de poulet fume / Smoked chicken, avocado & orange salad 7

creamy mango & poppy seed dressing / crisp leaves / cashew nuts

Pain perdu au camembert / Brioche French toast stuffed with camembert 6.5

apple, walnut & red onion marmalade / baby leaves / fruit coulis

Gravadlax au Gin / Sloe Gin Scottish salmon gravadlax 9

salmon home-cured with Sloe Gin / horseradish tartar / Dijon & dill vinaigrette

Croquettes de crab et homard / Croquettes of crab & lobster 8

lemon & chives mayonnaise / crisp leaves chiffonade / lemon

Supion frit / Crispy fried salt & pepper baby squid 6.5

chilli jam / lemon

Moules Marinière / Mussels Marinier 6.5

fresh mussels / white wine, shallot & garlic cream

6 Escargots a la Bourguignonne / Six Burgundy snails 7

stuffed with fresh garlic & herb butter

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgroppino 7

Prosecco blended with vodka & lemon sorbet

Sorbet (Citron ou Pomme Vert) / Sorbet (Lemon or Green Apple) 3

ALL OUR DISHES ARE FRESHLY COOKED TO ORDER FROM CAREFULLY SOURCED FRESH PRODUCE

& MAY TAKE SOME TIME TO PREPARE, WE APPRECIATE YOUR PATIENCE

For parties of 6 or more a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.

LES PLATS / MAINS

GRILLADES / FROM THE GRILL:

Filet / Fillet steak (8oz) 22

with a choice of sauces: Roquefort or Caramelized shallot & green peppercorn
(with seared foie gras +£5)

Faux fillet gratin / French onion sirloin steak 17.5

caramelized shallots / Emmental glaze / red wines jus

Steak de chevreuil / Venison steak 16

porcine, green peppercorn & Brandy sauce

Epaule d'agneau / Slow-roasted lamb shoulder 19

rosemary, garlic & Port sauce / mint & redcurrant jelly

Magret de canard / Pan roasted duck breast 15

blanched Cognac chestnuts / orange & Grand Marnier sauce

Supreme de poulet / Chicken supreme rolled with pancetta, lemon & thyme 13

toasted pine nuts / creamy tomato sauce

Chilli à la Russe 13

our own recipe chilli of pork, beef & chorizo / rice / crème fraiche / spring onions / Emmental

Plat du jour / Chef's suggestion of the day ...£ Market price

please ask your server

Duo de Saint-Pierre et flétan / Duo of John Dory & halibut 19

scallop & scampi veloute / chives

Filet de dorade / Marinated fillet of seabream 14

ginger, teriyaki & lime marinade / pak choi wilted with garlic & Madeira butter

Moules Marinière et frites / Mussels Mariniere with chunky chips 14

fresh mussels / white wine, shallot & garlic cream

Vegetarian Chef's suggestion of the day 12

(daily changing, also Chef will be more than happy to offer alternatives to suit you)

SIDES:

- Fresh chips 3
- Dauphinoise potato 3
- Courgette frits 3
- Creamed Spinach 3.5
- Mixed salad 3
- Mushrooms in garlic butter 3
- Haricot verte/Green beans 3
- Braised pilaf rice 3

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